

7/23/03

IN THE CLAIMS:

Kindly cancel Claims 3 and 4.

Kindly amend the claims as follows:

1. (Amended) Encapsulated flavoring preparations and/or perfume preparations by means of continuous fluidized-bed spray agglomeration in which a flavoring preparation and/or perfume preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavoring preparation and/or perfume preparation sprayed in is less than 20 minutes in the fluidized bed and in that the granulation nuclei are produced internally in the fluidized bed.

2. (Amended) Process for producing encapsulated flavoring preparations and/or perfume preparations, produced by continuous fluidized-bed spray agglomeration, in which a flavoring preparation and/or perfume preparation is sprayed into a fluidized bed having granulation nuclei, wherein the mean residence time of the flavoring preparation and/or perfume preparation sprayed in is less than 20 minutes in the fluidized bed and in that the granulation nuclei are produced internally in the fluidized bed.

Kindly add the following new Claims:

—14. A hygiene product comprising an encapsulated flavoring preparation prepared by means of fluidized-bed spray agglomeration in which a flavoring preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavoring preparation sprayed in is less than 20 minutes in the fluidized bed.

15. A hygiene product according to Claim 14, wherein said hygiene product is an oral hygiene product.

16. A cosmetic product comprising an encapsulated flavoring preparation

prepared by means of fluidized-bed spray agglomeration in which a flavoring preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavoring preparation sprayed in is less than 20 minutes in the fluidized bed.

17. A pharmaceutical product comprising an encapsulated flavoring preparation prepared by means of fluidized-bed spray agglomeration in which a flavoring preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavoring preparation sprayed in is less than 20 minutes in the fluidized bed.

18. A soap product comprising an encapsulated flavoring preparation prepared by means of fluidized-bed spray agglomeration in which a flavoring preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavoring preparation sprayed in is less than 20 minutes in the fluidized bed.

19. A detergent product comprising an encapsulated flavoring preparation prepared by means of fluidized-bed spray agglomeration in which a flavoring preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavoring preparation sprayed in is less than 20 minutes in the fluidized bed.

20. A household product comprising an encapsulated flavoring preparation prepared by means of fluidized-bed spray agglomeration in which a flavoring preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavoring preparation sprayed in is less than 20 minutes in the fluidized bed.--

5. (Amended) A process according to Claim 2, wherein the fluidized bed has a bed height of less than 10 cm.

6. (Amended) A process according to Claim 2, wherein granules of the desired particle size are separated by a sifter from the fluidized bed.

7. (Amended) A process according to Claim 2, wherein the granules, after their production, are provided with an external coat by spraying on a liquid coating material.

8. (Amended) A process according to Claim 2, wherein the flavorings and/or perfumes are used in the form of an emulsion produced by mixing the flavorings and/or perfumes with water and a polymeric carrier.

9. (Amended) A process according to Claim 2, wherein the polymeric carriers used are hydrolyzed, modified starches or hydrocolloids.

10. (Amended) A process according to Claim 2, wherein the flavoring emulsion and/or perfume emulsion comprises as additives food dyes or cosmetics dyes, sweeteners, antioxidants, edible acids, flavor-enhancing substances, vitamins, minerals and/or juice concentrates.

12. (Amended) A process according to Claim 4, wherein the flavoring emulsion and/or perfume emulsion also comprises additives and ingredients such as food dyes or cosmetics dyes, sweeteners, sugar substitutes, antioxidants, edible acids, flavor-enhancing substances, vitamins, minerals and/or juice concentrates.

Kindly add the following new claim:

-- 13. A food product comprising an encapsulated flavoring preparation prepared by means of fluidized-bed spray agglomeration in which a flavoring preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavoring preparation sprayed in is less than 20 minutes in the fluidized bed. --

Patent claims

1. ^{continuous} Encapsulated flavouring preparations and/or perfume preparations by means of fluidized-bed spray agglomeration in which a flavouring preparation and/or perfume preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavouring preparation and/or perfume preparation sprayed in is less than 20 minutes in the fluidized bed. *and in that the granulation nuclei are produced internally in the fluidized bed.*
2. Process for producing encapsulated flavouring preparations and/or perfume preparations, produced by ^{continuous} fluidized-bed spray agglomeration, in which a flavouring preparation and/or perfume preparation is sprayed into a fluidized bed having granulation nuclei, ^{wherein} characterized in that the mean residence time of the flavouring preparation and/or perfume preparation sprayed in is less than 20 minutes in the fluidized bed. *and in that the granulation nuclei are produced internally in the fluidized bed.*
3. Process according to Claim 2, characterized in that the process is carried out continuously.
4. A ^S Process according to [one of] Claims 2 [or 3], ^{wherein} characterized in that the granulation nuclei are produced in a fluidized bed.
5. A ^S Process according to [one of] Claims 2 [to 4], ^{wherein} characterized in that the fluidized bed has a bed height of less than 10 cm.
6. A ^S Process according to [one of] Claims 2 [to 5], ^{wherein} characterized in that granules of the desired particle size are separated by a sifter from the fluidized bed.
7. A ^S Process according to [one of] Claims 2 [to 6], ^{wherein} characterized in that the granules, after their production, are provided with an external coat by spraying on a liquid coating material.

*Consulted
P. 2, para. 4*

8. A ^SProcess according to one of Claims 2 to 7, characterized in that the flavourings and/or perfumes are used in the form of an emulsion produced by mixing the flavourings and/or perfumes with water and a polymeric carrier.
- 5 9. A ^SProcess according to one of Claims 2 to 9, ^{wherein} characterized in that the polymeric carriers used are hydrolysed, ^{or} modified starches, ^{and the} hydrocolloids ^{used} are gum arabic, or mixtures thereof
- 10 10. A ^SProcess according to one of Claims 2 to 9, ^{wherein} characterized in that the flavouring emulsion and/or perfume emulsion comprises as additives food dyes or cosmetics dyes, sweeteners, antioxidants, edible acids, flavour-enhancing substances, vitamins, minerals and/or juice concentrates.
11. Use of encapsulated flavouring and/or in foods.
- 15 12. A ^SProcess according to one of Claims 4 to 11, ^{wherein} characterized in that the flavouring emulsion and/or perfume emulsion also comprises additives and ingredients such as food dyes or cosmetics dyes, sweeteners, sugar substitutes, antioxidants, edible acids, flavour-enhancing substances,
- 20 vitamins, minerals and/or juice concentrates.

13. See Pre. Amendment

14 Added Amendment A

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